

# MENU

## SPECIALS

### PORTUGUESE SALT COD CROQUETTES .....16

Rocket, paprika aioli (4 pieces per serve)

### MISO GLAZED SALMON FILLET .....34

Quinoa, edamame, pea and mint salad,  
ponzu dressing

### CARDAMOM CRÈME BRULÉE .....15

Orange and pistachio biscotti **GF, V**



## SNACKS



**GARLIC CIABATTA..... 5**

**SHARE BOARD.....34**

Prosciutto, marinated olives and almonds,  
hummus, spice roasted carrots, feta, beetroot relish,  
herb goats curd, flatbread

Add flat bread ..... **+3**

**CALAMARI FRITTI .....19**

Chilli, mixed leaves, lemon **GF**

**ARANCINI.....19**

Porcini mushroom arancini, truffle mayo **V**

**BURRATA..... 23**

Calabrian chilli and sundried tomato pesto, green olive,  
toasted pine nuts **(V)(GF)**

**SOY & CHILLI WINGS**

1/2 KILO.....16

1 KILO ..... 28

**YELLOW FIN TUNA  
CEVICHE .....26**

Edamame, radish, cucumber pickles, red onion,  
chilli, yuzu, whipped avocado & togarashi tostados (gf)

**TRUFFLE PECORINO  
FRIES.....13**

Truffle mayo & truffle parmesan **VGO, GF**

**CAULIFLOWER BITES .....16**

Curried yoghurt, crispy fried chickpeas and  
curry leaves **GF, V**

**FRIED BUTTERMILK CHICKEN..... 14**

Romesco, lemon **GF**

**KFC HALOUMI..... 14**

Smokey bbq sauce **V, GF**

## BURGERS



*Fries may be swapped for salad*

**BEEF BURGER..... 25**

Cheese, raw onion, iceberg, pickles, tomato,  
secret sauce, fries

**FRIED BUTTERMILK CHICKEN.....24**

Cheese, slaw, chipotle mayo, fries

**KFC HALOUMI.....24**

Slaw, iceberg, lemon aioli, smoked bbq sauce,  
fries **V**

## PASTA



*Let us know if you would like parmesan*

**RAGÙ BOLOGNESE .....24**

Tagliatelle, slow braised brisket mince,  
red wine, garlic & oregano

**TAGLIATELLE ZUCCHINI .....19**

Cherry tomato, crispy garlic breadcrumbs,  
green herb oil & chilli **V**

Add king prawns ..... **28**

**GNOCCHI ALLA SORRENTINA .....24**

Baked gnocchi, rich tomato sauce,  
basil & mozzarella **V**

**BURRATA RAVIOLI ..... 29**

White wine & pea cream, parmesan,  
peas & crispy prosciutto **VO**

*Please order at the food counter*

# MAINS

## TUSCAN SEAFOOD STEW ..... 27

Basa, king prawns, calamari, Spring Bay mussels, clams, seasonal veg & San Marzana tomatoes with garlic ciabatta GFO

## GRILLED ZUCCHINI, FARRO & CHICKPEA SALAD ..... 22

Blistered cherry tomato, cucumber, rocket and Greek vinaigrette V, VG

Add fried chicken ..... +10

Add fried haloumi ..... +10

## 250G ANGUS SIRLOIN ..... 34

Riverina Angus sirloin, fries & salad or veg.

Red wine gravy, mushroom or peppercorn sauce on side GFO)

## LAMB KOFTA ..... 26

With Lebanese bread, hummus, beetroot relish, tomato, cucumber, coriander & rainbow slaw

## BRISKET LASAGNE ..... 28

Slow braised brisket mince, buffalo mozzarella, parmesan béchamel, salad

## EGGPLANT PARMI ..... 25

Sugo, fior di latte, parmesan, fries & salad or veg V, GF

## SICHUAN SALT & PEPPER TOFU ..... 26

Asian slaw, peanuts and pickled cucumber with a ginger and sesame dressing V, DF, GF

## PAN SEARED BARRAMUNDI ..... 32

Fries & salad or veg GF, DF

## FRIED GARLIC BUTTERMILK CHICKEN ..... 26

Fries & salad or veg GF Red wine gravy, mushroom or peppercorn sauce on side

## CHICKEN SCHNITZEL ..... 27

Fries & salad or veg. Red wine gravy, mushroom or peppercorn sauce on side

## CHICKEN PARMI ..... 29

Proper ham, sugo, fior di latte, parmesan, fries & salad or veg



# DESSERT

## CHURROS CHIPS ..... 15

Hot fudge, vanilla bean ice cream

## ICE-CREAM SUNDAE ..... 14

Fudge & honeycomb

## STICKY DATE PUDDING ..... 15

Vanilla ice cream, caramel sauce, strawberry

## KIDS ICE CREAM CUP ..... 5

Chocolate OR vanilla



# KIDS

## CHICKEN NUGGETS, FRIES ..... 12

## FISH COCKTAILS, FRIES ..... 12

## FRIED CHICKEN TACO ..... 12

Iceberg lettuce, chipotle aioli

## TEMPURA FISH TACO ..... 12

Iceberg lettuce, mayo

## PASTA NAPOLI OR BOLOGNESE ..... 12

With parmesan

# SIDES

## STRAIGHT CUT FRIES ..... 11

Rosemary salt lemon aioli VGO, GF

## SWEET POTATO FRIES ..... 14

Aioli

## SEASONAL VEG Confit garlic VG ..... 10

## RAINBOW SALAD ..... 10

Rocket, tomato, red cabbage, carrot, radish, almond, pickles

## EXTRA SAUCE POT ..... 1

Red wine gravy, mushroom or peppercorn sauce



*Please order at the food counter*

Sorry no substitutions. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we cannot guarantee that our food will be allergen free, we do offer: gluten free (GF), gluten free option (GFO), vegetarian (V), vegan (VG), vegan option (VGO).

A surcharge of 10% will apply on public holidays.



**WHITE COCKATOO HOTEL**